

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

# FSIS NOTICE

24-06

4/12/06

## AVAILABILITY OF REVISED VERSIONS OF GUIDANCE MATERIALS

This notice announces the availability of two revised guidance documents that are available on the FSIS web site.

(1) Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act.

[http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry\\_Slaughter\\_Exemption\\_0406.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry_Slaughter_Exemption_0406.pdf)

The revisions to this document include clarifications and corrections of typographical errors. FSIS became aware of the need for these changes through contacts and discussion with officials of state inspection programs about the guidance over months since its original posting.

(2) Generic HACCP Model for Poultry Slaughter, HACCP-5, dated September 1999.

<http://www.fsis.usda.gov/OPPDE/nis/outreach/models/HACCP-5.pdf>

Page number 26 of this document has been changed to correct an error brought to our attention by FSIS inspection personnel. The document incorrectly listed "Fecal contamination from gut breakage" as a physical hazard in the last row second column, the "Food Safety Hazard" column. "Fecal contamination from gut breakage" has been deleted from the Physical hazard row and replaced with "None." Also, "*Salmonella*" was removed from the Biological hazard row and replaced with "Pathogens (fecal and ingesta contamination from gut breakage)" on the same page.



Assistant Administrator  
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